Zucchini Bread Recipes

Buffalo Chicken Cheese Bake – Quick Classic Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb chicken breast, cubed
- [ ] 1 cup buffalo sauce
- [ ] 4 oz cream cheese, softened
- [ ] 1 ½ cups shredded mozzarella
- [ ] ½ cup blue cheese crumbles (optional)
- [ ] ¼ cup ranch dressing
- [ ] 2 tbsp butter, melted
- [ ] Salt and pepper to taste

Instructions

1. Preheat the oven to 375°F (190°C) and lightly grease a 9-x-13-inch baking dish.

2. In a bowl, combine chicken cubes with buffalo sauce, melted butter, salt, and pepper; let it sit while you prepare the cheese mixture.

3. Mix cream cheese with half of the mozzarella until smooth, then fold in the coated chicken.

4. Spread the mixture in the prepared dish, top with remaining mozzarella and blue cheese crumbles; bake for 20-25 minutes, until bubbly and golden.

5 Remove from oven, drizzle ranch dressing over the top, let rest 5 minutes, then serve.

Nutrition per serving

420 kcal	38 g	8 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer less heat, stir in a spoonful of honey with the buffalo sauce.
- For extra crispness, broil for the last 2 minutes, watching closely.
- Leftovers reheat well in a skillet with a splash of milk to revive the creaminess.